

which the old woman had guarded so jealously, even at the cost of her daughter's happiness, and nothing could shake their conviction that her words were true.

It was two months after the funeral that they were married. And the village takes no stock in eugenics nowadays. For the prophecy has been proven false, in the public's mind. They do not know the truth, because the lovers decided to keep the old woman's secret though she was not there to fear the scoffs of the village gossips.

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MOVIE MAN SLIPS SURPRISE TO REAL PUGS



Richard Stanton

Richard Stanton, of the New York picture corporation, is a handsome, musical fellow, capable of putting a great deal of fire and romance into pictures.

Not long ago when he was working in a scene opposite two professional pugilists, Stanton gave them the surprise of their lives, by being such a capable fighter. Real Irish blood flows in his veins and he is very proud of it.

IT'S "JUST AS GOOD AS MEAT"

By Caroline Coe.

Croquets of rice and cheese served with a cream pepper sauce is a substantial dish and makes a very good substitute for meat at luncheon or supper.

Wash 1 cup of rice in cold water, put into 4 quarts of boiling salted water, boil 20 minutes. Drain and add 1 tablespoon of butter. Stir carefully so as not to break rice kernels. When luke-warm grate 2 cups of cheese over rice. Mold into shape and set in cold place 3 hours. When ready to fry dip croquette in egg, roll in very fine bread crumbs and drop in hot deep fat until golden brown.

Cream Pepper Sauce.

One cup of milk in double boiler, blend 2 teaspoons of flour with little cold water. When smooth add slowly to warm milk, stir all the time to avoid lumps. When sauce is smooth cover boiler and cook very slowly half an hour. When ready to serve, salt to taste. Add 1 teaspoon of butter and 1 tablespoon of minced green pepper.

SAVE YOUR MONEY AND MEND DISHES

Don't throw away chipped enamel, save money by mending it.

Here's a good mending paste: Mix together thoroughly equal parts of putty wood-ashes and salt. Spread this paste on inside and out, if the holes are large. Set aside for an hour. Then put pail or pan on stove with a little water in it. Boil up a few minutes and throw out water; rinse thoroughly and wipe dry. Set aside for two days, when it will be ready to use.

BUSINESS DEAD?

- * Commercial men conveyed to all
- * points. Fine hearses. Funerals
- * promptly attended to.

—Livery sign in Cascade, Ia.